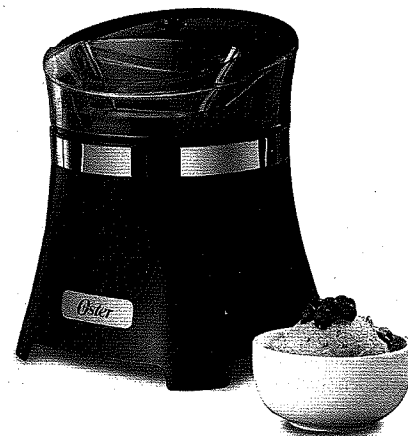


Oster®

1.5-QUART ICE CREAM, FROZEN
YOGURT & SORBET MAKER
MAQUINA DE HACER HELADO,
HELADO DE YOGURT Y SORBETES
DE 1.5 CUARTOS DE GALON

User Guide/ Guía del Usuario:

FRSTIC-GC0



Safety
Seguridad



How to use
Cómo usar



Cleaning
Cuidado y Limpieza



Recipes
Recetas



Warranty
Garantía

www.oster.com

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

READ ALL INSTRUCTIONS BEFORE USE

1. Read all instructions before using.
2. To protect against fire, electric shock and personal injury, do not immerse appliance, its cord or plug, in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away during operation to reduce the risk of injury to persons and/or damage to the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after appliance malfunctions or is dropped or damaged in any manner. Return appliance (see warranty) for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended by the appliance manufacturer may result in fire, electric shock or personal injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. To disconnect, unplug from wall outlet.
11. Do not operate unit dry. Always have ice cream mixture in the canister when you plug in the unit.
12. Keep hands and utensils out of Freezer Bowl while in use to reduce the risk of injury to persons and damage to the appliance. **DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE FREEZER BOWL!** Sharp objects will scratch and damage the inside of the Freezer Bowl. A rubber spatula or wooden spoon may be used, when the appliance is in the OFF position.
13. Be sure that the voltage indicated on the name plate matches with your home's voltage.



14. During operation keep your hands and the cord away from hot parts of the appliance during operation.
 15. Do not place or use the appliance on hot surfaces, such as stoves, hotplates, or near open gas flames.
 16. Do not expose the Freezer Bowl to temperatures above 105°F/41°C. Do not clean Freezer Bowl in dishwasher.
 17. Do not place any part of the Unit in the dishwasher.
 18. Do not use extension cord.
 19. Close supervision is necessary when appliance is in use.
- This appliance is for household use only. No user-serviceable parts inside. Power Unit never needs lubrication. Do not attempt to service this product.

POLARIZED PLUG INFORMATION

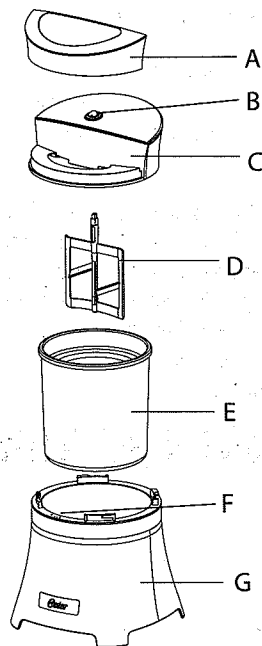


This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

SAVE THESE INSTRUCTIONS



PARTS IDENTIFICATION KNOW YOUR ICE CREAM MAKER



- A. Cover
- B. On/Off Switch
- C. Motor Assembly
- D. Paddle
- E. Freezer Bowl
- F. Lock and Unlock Indicators (🔒 ↔ 🔓)
- G. Base



HOW TO:

Before You Use Your Ice Cream Maker

Remove all literature and packing materials from inside the ice cream maker. Wash the Freezer Bowl and Paddle in warm, soapy water. Be sure to rinse and dry all parts thoroughly. **DO NOT IMMERSE MOTOR ASSEMBLY IN WATER.** To clean, wipe with a damp cloth.

Freezing The Freezer Bowl

The most important step in making frozen desserts is to make sure the Freezer Bowl is properly frozen. Your Ice Cream Maker features a double insulated bowl and requires thorough freezing. The length of time necessary to properly freeze the Freezer Bowl will depend on how cold the freezer temperature is.

Freezer Temperature	Approx. Min. Freezing Time
-30°C/-22°F	8-9 hours
-25°C/-13°F	12-13 hours
-18°C/0°F	20-22 hours
-15°C/5°F	24 hours or more

As there is liquid in between the Freezer Bowl walls, shake the Freezer Bowl to check the ideal freezing condition; you should not hear any liquid moving within the walls.

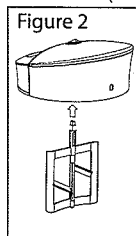
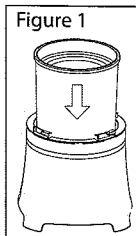
NOTE: Continually storing the Freezer Bowl in the freezer allows you the flexibility to make your favorite frozen dessert at a moment's notice.



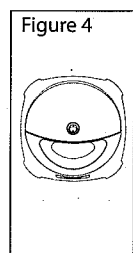
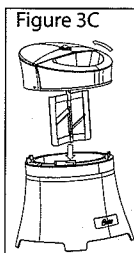
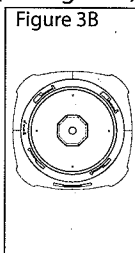
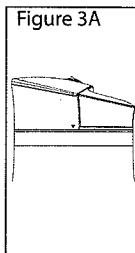
How To Use Your Ice Cream Maker

This ice cream maker can make up to 1.5 quart of ice cream. Due to an increase in volume during preparation, the maximum amount must not exceed 0.8 quarts of liquid. If using your own recipes, adapt the volume of mixture to this amount.

1. Make sure unit switch is in OFF (O) position.
2. Remove FREEZER BOWL from freezer, and place it in the BASE. (See figure 1)
3. Insert PADDLE into the MOTOR ASSEMBLY. (see figure 2).

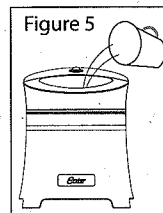


4. Place the MOTOR ASSEMBY and PADDLE in the BASE. Make sure to align arrows and (↻) rotate counter clockwise to set in place. You will hear a "click" when it is locked in place correctly. (See figure 3) Then place COVER.
5. Insert the plug into outlet, then immediately turn ON the unit. (See figure 4)



6. Pour the prepared ice cream mixture through the COVER/MIXING FEEDER located on the top. (See Figure 5)

NOTE: It is extremely important that the FREEZER BOWL be used immediately after it is removed from the freezer, as it begins to thaw once removed. First, make sure that the ice cream mixture is ready, then remove the FREEZER BOWL from freezer.



7. Leave the machine ON for approximately 15–30 minutes, or until the mixture reaches the desired consistency. Do not turn the appliance off during use, as the mixture may freeze and prevent the movement of the Paddle. After 40 minutes turn unit OFF.

NOTE: To avoid overheating of the Motor, the direction of the rotation will change if the mixture becomes too thick. If the direction of rotation continues to change, the mixture is completely prepared, turn off unit immediately.

8. When done, remove PADDLE from ice cream. Only use rubber, plastic, or wooden utensils to serve from the FREEZER BOWL. Metal spoons may damage it.

To add ingredients after the freezing process has begun, gently add them through the Mixing Feeder.

To further harden the ice cream, you may put the FREEZER BOWL with the ice cream contents into the freezer for a short period of time (no more than 30 minutes). Long term freezing, however, should be done in an airtight container.

AUTO SAFETY SHUT OFF:

This Ice Cream Maker is supplied with an auto safety shutoff. Should the motor become overheated it will turn off. In order to restart the Ice Cream Maker the following steps must be followed:

1. Unplug the Ice Cream Maker.
2. Wait at least 20 minutes for the motor to cool down.
3. Plug in and operate normally.



Care & Cleaning

How To Clean Your Ice Cream Maker

Make sure the unit is turned off and unplugged. The Freezer Bowl should be cleaned in warm water and mild detergent, then dried thoroughly. Never clean with scouring powders or hard implements.

Never replace Freezer Bowl in Freezer if it is still wet. Do not use sharp utensils, scouring pads or abrasive detergents when cleaning Freezer Bowl.

The Motor Assembly can be cleaned by using a damp cloth. Never immerse Motor Cover in water.

Do not place freezing bowl in dishwasher!

Helpful Hints

- Some recipes require the mixture to be pre-cooked. Make the recipe at least one day ahead. This will allow the mixture to cool completely and adds volume.
- Uncooked recipes will yield best results when an electric mixer is used to cream the eggs and sugar. This helps increase volume in the ice cream mixture. Eggs must be cooked properly. See our eggbased recipes for instructions.
- Most ice cream recipes are a combination of cream, milk, eggs and sugar. You can use any type of cream you like, but the type of cream you use will affect the flavor and texture. The higher percentage of fat, the richer the ice cream and the softer the texture. For example, heavy cream has at least 36% fat, followed by: whipping cream (30%), coffee or light cream (18%) and half & half (10%). Any combination can be used, but make sure the liquid measurement remains the same. For example, lighter ice creams can be made by using more milk than cream, or by eliminating cream altogether. Skim milk may be used, but there will be a noticeable difference in texture and taste.
- The ice cream mixture will stay fresh in the refrigerator for several days. Be sure to mix well before adding to the Freezer Bowl.



- When pouring mixture into the Freezer Bowl, be sure to stop at least 1" (2.5 cm) from the top, as mixture will increase in volume during the freezing process.
- Alcohol inhibits the freezing process. To add alcohol to a recipe, add when the mixture is semi-stiff.
- The flavor of a sorbet will depend greatly on the ripeness and sweetness of the fruit and/or juice. If fruit is too tart, add sugar; if the fruit is very ripe, decrease or omit the sugar. Freezing subdues sweetness, so the recipe will not be quite as sweet when frozen.
- Artificial sweeteners can be used as a substitute for sugar.

NOTE: Heat affects the sweetness of artificial sweetener. Only add artificial sweeteners to mixture that are cold or have been completely cooled. When a recipe calls for heating liquid to dilute sugar, omit the heating process and simply stir in the sweetener until it is well dissolved.

The following table shows substitutions for artificial sweetener used in place of sugar:

1 packet of sweetener = 2 teaspoons (10ml) sugar
6 packets = 1/4 cup (60ml)
8 packets = 1/3 cup (75ml)
12 packets = 1/2 (125ml)

- The ice cream mixture should be liquid when preparation starts. Do not use stiff mixtures (i.e. whipped cream, frozen liquids).
- When adapting your own recipes to the maximum amount 1.5 quart, you should change all ingredients to the same percentage.
- Do not operate the appliance longer than required. If after 40 minutes, the mixture is not yet solid, or has thawed again, do not continue.
Possible reasons for mixture not freezing:
 - the Freezer Bowl was not cold enough
 - the mixture was too warm
 - the proportion of ingredients was incorrect
- Do not store prepared ice cream in the Freezer Bowl for more than a few days.
- The room temperature may affect the freezing time.
- Time varies depending on recipe.

Waste Disposal

The liquid in the Freezer Bowl contains no toxic materials. Dispose as normal household waste.

Questions?

Please call 800-334-0759 or visit us at www.oster.com





Recipes

Easy Vanilla Ice Cream

- 1 1/2 cups whole milk
- 3/4 cup sugar
- Dash salt
- 1 cup half and half
- 1/2 cup whipping cream
- 1 teaspoon vanilla extract

Combine milk, sugar and salt. Stir with a wire whisk until sugar is dissolved. Stir in half and half, whipping cream and vanilla. Pour into freezing bowl and freeze as directed.

Old Fashioned Vanilla Ice Cream

- 3/4 cup sugar
- 1/8 teaspoon salt
- 1 3/4 cups whole milk
- 2 eggs, beaten
- 1 1/2 cups whipping cream
- 1 tablespoon pure vanilla extract

Combine sugar, salt and milk in saucepan. Cook over medium heat, stirring occasionally until mixture almost boils. Reduce heat to low. Gradually stir about 1/2 cup of hot milk into the beaten eggs. Add eggs to remaining hot mixture. Cook over low heat, stirring constantly until slightly thickened, about 2-3 minutes. Remove from heat and refrigerate at least 2 hours.

Combine whipping cream, vanilla and chilled mixture, stirring with a wire whisk to combine.

Pour into freezing bowl and freeze as directed.

Variations: Add a variety of ingredients to the ice cream during the last 5 minutes of freezing. Use 1/2 cup of any of the following: chocolate chips, crumbled chocolate sandwich cookies, M&M's, crushed peppermint candies, chocolate covered peanuts, etc.

Fruit: Add 1 cup of pureed fruit such as strawberries, bananas, peaches, blueberries, etc.

Praline Almond Fudge Ice Cream

- 3/4 cup light brown sugar
- 1/8 teaspoon salt
- 2 1/4 cups whole milk
- 2 eggs, beaten
- 1 cup whipping cream
- 1 tablespoon pure vanilla extract
- 3/4 cup slivered almonds
- 2 tablespoons butter
- 1/2 cup chocolate fudge topping

Combine brown sugar, salt and milk in a saucepan. Cook over medium heat until mixture starts to bubble around the edges. Gradually stir about 1 cup of hot milk into the beaten eggs. Add to remaining hot milk, stirring constantly. Continue cooking 1 minute. Remove from heat. Refrigerate 2 hours.

Combine whipping cream and vanilla in large bowl; add chilled mixture, stirring with a wire whisk to combine.

Sauté almonds in butter over low heat about 5 minutes. Stir into ice cream mixture. Pour into freezing bowl and freeze as directed.

During last 5 minutes of freezing pour chocolate fudge topping through opening in top of lid to combine into the ice cream.

Easy Chocolate Ice Cream

- 2 cups chocolate milk
- 1/2 cup sweetened, condensed milk
- 1/2 cup whipped dessert topping

Combine all ingredients. Pour into freezing bowl and freeze as directed.



Chocolate Ice Cream

2 $\frac{1}{4}$ cups whole milk
1 cup sugar
Dash salt
3 ounces semisweet chocolate squares, finely chopped
2 eggs, beaten
 $\frac{3}{4}$ cup half and half
 $\frac{1}{2}$ cup whipping cream
1 teaspoon vanilla extract

Combine milk, sugar, salt and chocolate in a saucepan. Cook over medium heat, stirring constantly, until chocolate is melted and mixture almost boils. Gradually stir about 1 cup of the hot mixture into the beaten eggs. Add the eggs to remaining hot mixture. Cook and stir over low heat until slightly thickened (2 minutes). Stir in half and half, whipping cream and vanilla. Cover and refrigerate for 2 hours. Pour into freezing bowl and freeze as directed.

Cinnamon Walnut Ice Cream

1 $\frac{1}{2}$ cups whole milk
1 cup half and half
 $\frac{1}{2}$ cup whipping cream
 $\frac{3}{4}$ cup sugar
1 cup chopped walnuts
1 $\frac{1}{4}$ teaspoons vanilla extract
 $\frac{1}{3}$ teaspoon cinnamon
Dash salt

Thoroughly combine all ingredients. Pour into freezing bowl and freeze as directed.

Double Almond Chocolate Ice Cream

1 $\frac{1}{2}$ cups whole milk
 $\frac{3}{4}$ cup sugar
Dash salt
2 ounces semisweet chocolate square, finely chopped
2 eggs, beaten
1 $\frac{1}{2}$ cups whipping cream
1 teaspoon vanilla extract
2 teaspoons almond extract
1 cup chopped almonds

Combine milk, sugar, salt and chocolate in saucepan. Cook over medium heat, stirring constantly, until chocolate is melted and mixture almost boils. Gradually stir 1 cup of the hot mixture into the beaten egg. Pour eggs into the remaining hot mixture and continue cooking over low heat until slightly thickened (2–3 minutes). Remove from heat.

Stir in whipping cream, vanilla, almond extract and chopped almonds. Cover and refrigerate 2 hours.

Pour into freezing bowl and freeze as directed.



Mango-Pineapple Sorbet

5 cups (24 oz.) frozen mangoes, thawed (3 cups after thawing)
3 tablespoons lime juice
1/2 cup sugar
1 cup unsweetened pineapple juice

Puree mangoes with lime juice and sugar in blender or food processor. Place in a large bowl. Add pineapple juice; mix with a whisk until blended. Cover; refrigerate 30 minutes.

Start ice cream maker and pour mango mixture through hole in lid. Churn 20-40 minutes or until desired consistency.

Strawberry Sorbet

4 cups fresh or frozen (thawed) strawberries, pureed
1/2 cup sugar
1 cup water
1 tablespoon lemon juice

Combine sugar and water in a small saucepan. Heat to boiling. Reduce heat and simmer until sugar dissolves. Remove from heat and cool completely (1-2 hours). Combine with pureed strawberries and lemon juice.

Pour into freezing bowl and freeze as directed.

Blueberry Frozen Yogurt

2 cups (10 oz.) frozen blueberries, thawed (1 1/2 cups after thawing)
3/4 cup sugar
1 3/4 cups plain yogurt
3/4 cup half and half

Puree blueberries with sugar in blender or food processor. Place in large bowl; stir in yogurt and half and half. Cover; refrigerate 30 minutes.

Start ice cream maker and pour blueberry mixture through hole in lid into the freezing bowl. Churn 20-40 minutes or until desired consistency is reached.

Lime-Coconut Greek Frozen Yogurt

2 2/3 cups plain Greek yogurt
2/3 cup sugar
1/4 cup lime juice
1 1/2 tablespoons grated lime peel
3/4 cup half and half
1/2 cup flaked coconut, toasted and cooled*

Combine yogurt, sugar, lime juice and lime peel in large bowl. Mix with a whisk until blended and sugar is dissolved. Stir in half and half. Cover; refrigerate 30 minutes.

Start ice cream maker and pour yogurt mixture through hole in lid into the freezing bowl. Churn 20-40 minutes or until desired consistency, adding coconut when mixture is thick and is beginning to freeze, about 15 minutes.

*To toast coconut: Preheat oven to 350°F. Spread coconut evenly onto a baking sheet and bake 7-10 minutes or until golden brown, stirring occasionally.





1 Year Limited Warranty

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively "JCS") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on JCS's Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service

In the U.S.A.

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-334-0759 and a convenient service center address will be provided to you.

In Canada

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-667-8623 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department.

PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.

